

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Joe'Mar Hooper, MPA
Health Department
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653

phone (414) 286-3521

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Routine Food

The Road, Inc. 2/17/2015

Denny's

8001 W Brown Deer Rd

Milwaukee,WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	There were rusted grates that chicken sit on in a drawer. Dispose and replace with new ones. Multiple containers of clean utensils stored in containers with food debris. Reclean and maintain clean. Cutting board contained black marks of unknown origin. Reclean and maintain. Food equipment must be clean and sanitized before used with food.	2/17/2015
Improper Hold		
3-501.16	Diced ham and sausage bits in the refrigerated drawer were 45.1F. Repair unit. Foods were moved into the walk in cooler. Upon checking, the fan was iced up. Potentially hazardous food must be held cold at 41 degrees of below.	2/17/2015
3-501.17	Diced ham and sausage bits were left over from the previous day undated. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/17/2015
Personal Hygiene		
2-301.14	An employee did not change gloves when going from handling eggs and drinking beverage and then donned new gloves without washing hands. Employees must wash their hands before working with food. COS	2/17/2015
CDC Risk Violation(s):	4	

Good Retail Practice Violations(s)

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Code Number	Description of Violation	Correct By
3-304.12	Discontinue having food scoops in stagnant water and keep them in the product until dipper well is repaired.	3/2/2015
4-501.11	Repair the following: Butter cooler Dipper well Clean out the 2 soup steamers free from grimy water Repair the ice cream freezer so that condensate does not drip onto food boxes.	3/2/2015

Good Practice Violation(s): 2

Total Violations: 6

Notes:

NOTES:

Check accuracy of your thermometers and either adjust or replace them.

Install a shield over the hood light bulb.

Clean the stove burners and behind the cookline equipment.

Repair basecove in storage room.

On 2/17/2015, I served these orders upon The Road, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature

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